

SUBJECT NAME HOSPITALITY AND CATERING



ALDER
Community High School

YEAR GROUP Y10

Food safety/ Health and safety requirements	
Autumn	Composites: • To know the 4C's • To know what food poisoning is • To know bacteria that causes food poisoning • To know key temperatures within food • To know what food spoilage is • To know the role of EHO's • To know names of various microorganisms • To know what contamination is and how to avoid it • To know the 14 main allergens • To know what intolerances are • To know food labelling laws • To know rules and regulations within Hospitality and Catering • To know legislation linked to health and safety within Hospitality and Catering • To know what risk assessments are and why they are important • To know what hazard analysis is
	Key Vocabulary Pathogen Enzymes Contamination Microorganism Allergies Intolerance Coeliac Anaphylaxis Hazard Consumer Legislation Hazard analysis HACCP Risk PPE Regulations
	Assessment ILS Using knowledge organisers create:



	• A mock written exam based on the WJEC Hospitality and Catering Unit 1 specification. This assesses knowledge and understanding of the hospitality industry, including food safety, nutrition, and working in hospitality environments. • A mock NEA (Non-Exam Assessment), where students complete a practical and written task based on a set brief. This includes planning, preparing, cooking, and evaluating dishes, alongside written evidence of research, planning, and analysis.	• Flashcards • Knowledge drop • Mind map • Using Frayer Model to Practice key vocabulary definitions
	How to help at home: • Learn and explain the 4 Cs of Food Hygiene (Cleaning, Cooking, Chilling and Cross-contamination). • Practise safe food hygiene when preparing and storing food at home. • Identify the 14 main food allergens and understand the importance of reading food labels. • Discuss food safety, including how to prevent food poisoning and why correct cooking and storage temperatures are important.	Wider reading • WJEC Hospitality & Catering – Specification, past papers, mark schemes, examiner reports and revision resources. WJEC Hospitality & Catering • BBC Bitesize – Hospitality & Catering – Revision notes, quizzes and activities to support Unit 1 and NEA preparation. • Food Standards Agency (FSA) – Food hygiene, food safety, allergens and legislation. • British Nutrition Foundation (BNF) – Healthy eating, nutrition and dietary needs. • NHS Healthy Eating – Healthy eating guidance, allergies and food intolerances. • Health and Safety Executive (HSE) – Health and safety legislation, risk assessments and workplace safety. • BBC Good Food – Recipes, seasonal ingredients and menu inspiration. • Love Food Hate Waste – Sustainability, food storage and reducing food waste.
	SMSC Social: Working collaboratively to discuss food safety scenarios, sharing ideas, and recognising the responsibility of keeping others safe when preparing and serving food.	Careers Links: Chef, EHO, Baker, Entrepreneur, Food scientist, Food safety officer, Health and safety executive, public health officer, Restaurant manager, Bartender, Waiter, Waitress, Pastry Chef,



	Moral: Understanding the importance of following food hygiene, health and safety, and food labelling laws to protect consumers, prevent food poisoning, and meet legal and ethical responsibilities. Spiritual: Developing a sense of personal responsibility and pride in producing safe, hygienic food while valuing the wellbeing of others. Cultural: Recognising and respecting different dietary requirements, food allergies, intolerances, religious dietary practices, and cultural food traditions when preparing and serving food.	Executive chef, Farmer, Food stylist, Food photographer, Business manager
Spring	Hospitality industry provision/ Hospitality industry working conditions	
	Composites: - To know what hospitality provisions there are - To know various job roles & responsibilities - To know the structure of front of house - To know the structure of back of house - To know what personal attributes are - To know different contracts used within Hospitality and Catering - To know working hours within the industry - To know national minimum wage - To know basic costs associated with a Hospitality and Catering business - To know important legislation used within Hospitality	Key Vocabulary Provision Establishment Residential Non residential Commercial Non commercial Economy Contract Legislation Economy Profit Hospitality Economic Environmental
	Assessment A mock written exam based on the WJEC Hospitality and Catering Unit 1 specification. This assesses knowledge and understanding of the hospitality industry, including food safety, nutrition, and working in hospitality environments.	ILS Using knowledge organisers create: - Flashcards - Knowledge drop - Mind map



	A mock NEA (Non-Exam Assessment), where students complete a practical and written task based on a set brief. This includes planning, preparing, cooking, and evaluating dishes, alongside written evidence of research, planning, and analysis.	Using Frayer Model to Practice key vocabulary definitions
	How to help at home - Learn about the different job roles and responsibilities within the hospitality and catering industry. - Understand the difference between front of house and back of house roles. - Discuss the personal attributes and skills needed to work successfully in hospitality and catering. - Explore different hospitality businesses in your local area and the services they provide.	Wider reading: WJEC Hospitality & Catering – Specification, past papers, mark schemes, examiner reports and revision resources. WJEC Hospitality & Catering BBC Bitesize – Hospitality & Catering – Revision notes, quizzes and activities to support Unit 1 and NEA preparation. Food Standards Agency (FSA) – Food hygiene, food safety, allergens and legislation. British Nutrition Foundation (BNF) – Healthy eating, nutrition and dietary needs. NHS Healthy Eating – Healthy eating guidance, allergies and food intolerances. Health and Safety Executive (HSE) – Health and safety legislation, risk assessments and workplace safety. BBC Good Food – Recipes, seasonal ingredients and menu inspiration. Love Food Hate Waste – Sustainability, food storage and reducing food waste.
	SMSC Social: Developing teamwork and communication skills by exploring how different roles work together in front of house and back of house to provide excellent customer service. Moral: Understanding the importance of professionalism, fairness, equality, and following employment laws, workplace policies, and health and safety regulations within the hospitality industry.	Careers Links: Chef, EHO, Baker, Entrepreneur, Food scientist, Food safety officer, Health and safety executive, public health officer, Restaurant manager, Bartender, Waiter, Waitress, Pastry Chef, Executive chef, Farmer, Food stylist, Food photographer, Business manager



	Spiritual: Reflecting on personal strengths, interests, and career aspirations while recognising the value of contributing positively to a hospitality team. Cultural: Appreciating the diversity of the hospitality industry by exploring different workplaces, customer needs, and career opportunities, while respecting people from a range of cultural backgrounds and communities.	
Summer	Hospitality & catering operations/ Unit 2 Mock	
	Composites: - To know what workflow is - To know what customer needs are - To know what current trends are within Hospitality and Catering - To know environmental issues that could impact a business - To know what equality is and why it is relevant within Hospitality and Catering - To know the principals of nutrition - To know what dietary needs are	Key Vocabulary Workflow Consumer Climate Demographic Accessible Equality Organisational Micronutrients Macro Nutrients Excess
	Assessment - A mock written exam based on the WJEC Hospitality and Catering Unit 1 specification. This assesses knowledge and understanding of the hospitality industry, including food safety, nutrition, and working in hospitality environments. - A mock NEA (Non-Exam Assessment), where students complete a practical and written task based on a set brief. This includes planning, preparing, cooking, and evaluating dishes, alongside written evidence of research, planning, and analysis.	ILS Using knowledge organisers create: - Flashcards - Knowledge drop - Mind map - Using Frayer Model to Practice key vocabulary definitions
	How to help at home: - Discuss the principles of nutrition and the importance of eating a balanced diet. - Learn about different dietary needs, including allergies, intolerances, and lifestyle choices.	Wider reading WJEC Hospitality & Catering – Specification, past papers, mark schemes, examiner reports and revision resources. WJEC Hospitality & Catering



	• Explore current food and hospitality trends, such as sustainability, healthy eating, and plant-based foods. • Consider how customer needs influence menus, food choices, and the service provided in hospitality businesses.	• BBC Bitesize – Hospitality & Catering – Revision notes, quizzes and activities to support Unit 1 and NEA preparation. • Food Standards Agency (FSA) – Food hygiene, food safety, allergens and legislation. • British Nutrition Foundation (BNF) – Healthy eating, nutrition and dietary needs. • NHS Healthy Eating – Healthy eating guidance, allergies and food intolerances. • Health and Safety Executive (HSE) – Health and safety legislation, risk assessments and workplace safety. • BBC Good Food – Recipes, seasonal ingredients and menu inspiration. • Love Food Hate Waste – Sustainability, food storage and reducing food waste.
	SMSC Social: Working collaboratively to understand customer needs, communicate effectively, and recognise the importance of teamwork in delivering high-quality hospitality and catering services. Moral: Understanding the importance of equality, inclusivity, sustainability, and meeting customers' dietary needs responsibly and ethically. Spiritual: Reflecting on personal values and creativity when considering customer expectations, healthy eating, and the impact of food choices on individuals and the environment. Cultural: Appreciating diverse food cultures, dietary requirements, and current food trends while respecting the needs and preferences of people from different backgrounds and beliefs.	Careers Links: Chef, EHO, Baker, Entrepreneur, Food scientist, Food safety officer, Health and safety executive, public health officer, Restaurant manager, Bartender, Waiter, Waitress, Pastry Chef, Executive chef, Farmer, Food stylist, Food photographer, Business manager



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